



FELTON ROAD

2025 Felton Road Riesling *Bannockburn*

Tasting Note

A pure and exact expression from these venerable vines in their 32nd season. Grown on free-draining alluvial soils, the fruit from this block yields a wine with characteristic delicacy and precision. Beguiling notes of elderflower, mint and kiwifruit waft over a palate that is perfectly poised; the balance of sugar and acid is so harmonious as to integrate both components into the wine in their entirety. Fresh, filigree, and weightless.

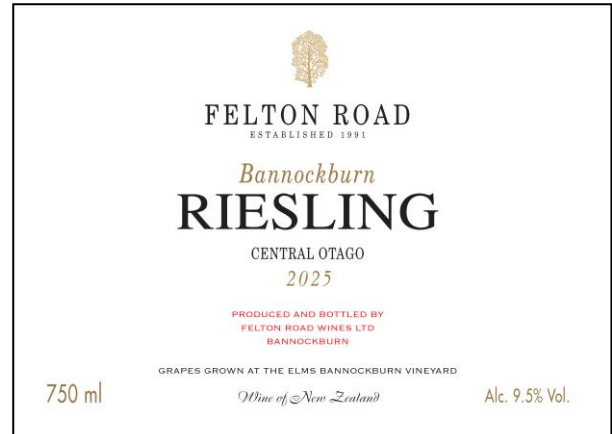
Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow; indigenous yeasts and malolactic; an avoidance of fining and filtration; all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totaling 34 ha in the Bannockburn subregion of Central Otago. Blocks 2 and 4 are located on gravel fans within the Elms Vineyard with deep soils of angular schist gravels. Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in vine balance and to improve soil health and general biodiversity.



Vintage

Abundant rain in September and October replenished soil-water reserves. After a later than average budbreak, the vines grew well until a katabatic frost, the most extensive in twenty years, struck the vineyards on 3 November. Fortunately, losses were localised within vineyards and occurred early enough in the season for many vines to recover. A benign, settled period coincided with flowering and a successful fruit set did much to compensate for the damage from the frost. Summer saw even temperatures and a protracted dry period, which served to slow down ripening and concentrate flavours. After February finished with a warm flourish, the weather cooled distinctly, especially at night. Harvest was a game of patience, particularly for Riesling. The slow and measured conclusion of ripening has endowed the wines with an impressive breadth to complement their characteristic vibrancy.

Vinification

Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 5-7 days before racking, then fermented with indigenous yeasts. The 2 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (56g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%.